

Villalta

Maciste was a draft-horse part of a small vintners family in Italy after the second world war. He was mighty and tireless taking charge, day by day, of the heaviest works in the vineyards. We dedicate this wine to the memory of this gentle giant as a tribute to the tough work of making genuine and true wines. This wine is made from local varieties by the old tradition of appassimento process, with a light drying of the grapes before pressing.

MACISTE

VENETO IGT

obtained from partial drying



Grapes:

Merlot, Cabernet and Corvina.

Vineyard area:

Grapes are selected from the hillside slopes of the Valpolicella area.

Harvest:

The grapes are carefully hand-picked at the end of September/ beginning of October.

Vinification:

Two-thirds of the grapes are crushed and fermented in stainless steel at controlled temperature for about 20 days. The last third is dried in well-ventilated "fruttai" (grape drying rooms), pressed and assembled with the rest of the juice to activate the second fermentation.

Winemaker's notes:

Intense ruby-red colour, juicy and rich, with cherry and plum notes, a vibrant freshness in a long and smooth taste. Perfect with roast red meats and mature cheeses.